

ABSTRACT

Cocoa is widely used as a raw ingredient in both confectionery and non-confectionery products in the food industry. In the food industry, the most commonly used cocoa derivatives product is cocoa powder. In this project, cocoa powder would be used as one of the ingredients inside the chocolate cream filling. There would be one control sample and three prototypes of cream filling with the reduction of 30%, 20%, and 10% cocoa powder. In this experiment, sensory profile and acceptability of each cream filling would be assessed using CATA and Hedonic Test, and the significant differences between the control sample and the three prototypes would be analyzed. The significant difference was only found in the creamy attributes between the control sample and sample 632. The improvements are needed to improve the mouthfeel of the 30% reduction of cocoa powder cream filling. Furthermore, improvement in the degree of liking towards the product is also needed to improve the liking score value of the products.

Keywords: *Sensory Profile, Sensory Acceptability, CATA, Hedonic Test, Cocoa Powder Reduction*